

RADIO CALL SIGN	SENSATION 1/11/02
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CORRECTIVE ACTION AND FOLLOW UP LOG

RESULTS, REFERENCE AND RECOMMENDATIONS							
THE FOLLOWING INFORMATION IS PROVIDED REGARDING ITEMS WHICH WERE DEFECTIVE. ADDITIONAL INFORMATION CORRESPONDING TO EACH REFERENCE NUMBER IS AVAILABLE IN THE GUIDE TO SHIP SANITATION, WORLD HEALTH ORGANIZATION 1967, AND THE CENTER DISEASE CONTROL RECOMMENDATION ON SANITATION OCTOBER 7, 1974.			COMPLETED			PERSON RESPONSIBLE FOR CORRECTION	CORRECTIVE ACTION
#	REFER. NO.	RESULTS AND RECOMMENDATION	YES	NO	DATE		
		<u>POTABLE WATER</u>					
1	06	THE LATEST MICROBIOLOGIC TEST RESULTS FROM EACH PORT WHERE WATER WAS BUNKERED WAS NOT AVAILABLE.				Inspectors	This was addressed after the inspection; all information is located on the bridge and engine room. Inspectors informed us that this would be taken off. If copy is needed, please advise.
2	08	THE SAMPLE POINT THAT WAS USED TO CHECK THE FREE CHLORINE RESIDUAL OF BUNKERED WAS LESS THAN 3 METERS FROM THE CHLORINE INJECTION POINT.				Staff Chief Engineer	Staff Chief eliminated the sample point.
3	06	THE DAILY CALIBRATION CHECK OF THE ANALYZER-CHART WAS NOT CONSISTENTLY RECORDED ON THE CHARTS.				Staff Chief Engineer	Staff Chief Engineer stated we are now in compliance.
4	06	THE DAILY INITIALING OF THE CHARTS WAS NOT CONSISTENT. BETWEEN 11/18 AND 11/30 CHARTS WERE USED THAT HAD A RANGE OF 0-50PPM.				Staff Chief Engineer	Staff Chief Engineer stated we are now in compliance.
5	08	THE PRESSURE DIFFERENTIALS WERE NOT RECORDED DURING TESTING OF THE REDUCED PRESSURE PRICIPLE BACKFLOW PREVENTION DEVICES.				Staff Chief Engineer	Corrected as per Staff Chief Engineer.
6	08	AN ADEQUATE AIR GAP WAS NOT PROVIDED AT THE POTABLE WATER LINE USED TO ADD WATER TO THE AFT WHIRLPOOL MAKE-UP TANK. A FLEXIBLE HOSE WAS ATTACHED TO THE WATER LINE TO THE LEFT OF THE DOOR IN THIS PUMP ROOM. THE POTABLE WATER LINE WAS NOT FITTED WITH A BACKFLOW PREVENTION DEVICE.				Staff Chief Engineer	Adequate air gap added. The flexible hose was removed.
		<u>WHIRLPOOLS</u>					
7	*	IT IS RECOMMENDED THAT A PPM/MILLIVOLT CONVERSION CHART BE POSTED IN EACH WHIRLPOOL PUMP ROOM.				Staff Chief Engineer	Corrected as per Staff Chief Engineer.
8	10	THE CALIBRATION OF THE ANALYZER-CHART RECORDER WAS NOT CONSISTENTLY RECORDED. IN ADDITION, IT APPEARS TO BE DIFFICULT TO MAKE A PPM DETERMINATION AT ALL PH LEVELS.				Staff Chief Engineer	Corrected as per Staff Chief Engineer.
		<u>POOL AND WHIRLPOOL TEST KIT</u>					
9	*	THE TEST KIT USED TO TEST FOR BROMINE AND CHLORINE SHOULD BE CHANGED OR AUGMENTED WITH ANOTHER TEST KIT. THE READINGS FOR CHLORINE WERE NOTED TO BE, 5-1,				Staff Chief Engineer	Test kits have been changed for compliance.

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		1-2, 3-4, 4-5, 3-5 AND 5-10. THIS KIT DOES NOT ALLOW FOR A CLEAR READING OF 1.0PPM AND 3.0PPM. THE MAXIMUM LEVEL FOR BROMINE WAS 8.0PPM ON THIS TEST KIT. WHEN THE BROMINE LEVEL IS ABOUT 8.0PPM IT CAN NOT BE DETERMINED WITH THIS TEST KIT IF THE LEVEL IS ABOVE 10PPM. THE TEST FOR THE AFT WHIRLPOOL NOTED A BROMINE RESIDUAL ABOUT 8.0PPM TODAY.					
		<u>AFT POOL & CHILDREN'S</u>					
10	10	VERIFY THAT THE DRAIN COVERS FOR THESE POOLS ARE ANTI-VORTEX.				Office	Who can verify that these are anti-vortex.
		<u>WHIRLPOOLS</u>					
11	09*	THERE WERE A NUMBER OF DAYS WHEN THE LOGS SHOWED A BROMINE RESIDUAL OF 2PPM WITH NO ACTION TAKEN.				Engine Housekeeping	Action when dropping below 2ppm will be written on the charts.
		<u>VENTILATION</u>					
12	41	THE CONDENSATE DRAINS WERE NOT ACCESSIBLE DURING THIS INSPECTION.				Engine	To access this area the machinery needs to be stopped and then accessing through the preexisting inspection door.
		<u>POOLS</u>					
13	*	THE SEA DAYS WERE NOT DOCUMENTED FOR THE POOLS.				Housekeeping	All forms updated with sea day information.
		<u>INTEGRATED PEST MANAGEMENT (IPM)</u>					
14	40	THE EFFECTIVENESS OF PESTICIDES USED ON THE VESSEL WAS NOTE DOCUMENTED.				Housekeeping	All documentation updated.
		<u>MEDICAL</u>					
15	01*	THE 24 - HOUR PRIOR TO ARRIVAL REPORT NOTED 6 CASES AMONG PASSENGERS. ONE ADDITIONAL CASE DEVELOPED AFTER THIS REPORT WAS MADE. THE VESSEL DID NOT REPORT THIS CASE BY SENDING A 4-HOUR PRIOR TO ARRIVAL REPORT.				Infirmary	We are in compliance, but due to a medical emergency this took priority. This was discussed with the inspectors at the time of the inspection.
		<u>SHIP - GENERAL</u>					
16	*	OVERALL SANITATION AND FOOD HANDLING PRACTICES ON THE SHIP WERE EXCELLENT.					Thank you
		<u>CREW GALLEY</u>					
17	21	PIPING TO THE SOUP KETTLES WAS NOT EASILY CLEANABLE.				F&B Manager	Pipes require a permeate housing that is easily cleanable. Meantime the pipes are covered with an aluminum foil and when soiled replaced. When paint is needed we pain the pipes.

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		<u>CREW POT WASH</u>					
18	22	THE THERMOMETER TO THE 3 COMPARTMENT SINK WAS 16 DEGREES OUT OF CALIBRATION.				Staff chief engineer	Hotel engineer replaced the thermometer gauge.
		<u>PROVISIONS</u>					
19	28	FOOD STORAGE CONTAINERS LOCATED IN THE PASSAGE WAY WERE STORED RIGHT SIDE UP.				F&B Manager	Lexons were turned upside down immediately and now constantly turned upside down to help facilitate drainage and contamination.
20	18*	PLASTIC BINS OF HAMBURGERS WERE STORED ABOVE BINS OF WHOLE CUT BEEF.				F&B manager	Storage was corrected immediately.
		<u>FOOD SERVICE – GENERAL</u>					
21	21	THE INTERIORS OF THE FRYERS AND GRILLS WERE NOT EASILY CLEANABLE.				Miami office	These fryers need replacing for new model, grills are on stainless steel report for modification.
22	33	BULKHEADS AND DECKS IN VARIOUS AREAS CONTAINER GAPS, CREVICES, BROKEN AND CRACKED DECK TILES AND OTHER NON-EASILY CLEANABLE FEATURES.				F&B manager	Noted cracked tiles were fixed, this is an ongoing operational project to maintain bulkheads and deck heads